



OUR DAILY SUSTAINABLE PRACTICES



Our daily sustainable practices allows to change how we do things to become more environmentally conscious and an active part of our cycle of life.

1 BIO-DEGRADABLE PRODUCTS

We are committed to using bio degradable cleaning products in the kitchens to help protect our waterways.



2 HYBRID DELIVERY VEHICLES

We have introduced new low emission, 4 cylinder vehicles to our service delivery fleet. All service vehicles are emissions tested and serviced regularly for optimal operation. We carefully select delivery routes and pair drivers when available to reduce our carbon footprint.



3 100% ECO-FRIENDLY

We currently offer 100% eco-friendly disposable options for corporate and social catering on client request.



4 NO BOTTLED WATER

We offer a No Bottled Water approach to our clients offering unique water stations or glass bottle and jug options.



5 BULLFROG POWER

We support Bullfrog Power to ensure our power comes from clean, green sources to help fund new green energy projects across Canada and fight climate change and air pollution.



6 LOCAL FARMERS

We support local Farmers by purchasing direct from the Ontario Food Terminal daily avoiding the extended travel time produce would typically require. When working with clients we like to recommend menus that complement the season to support local farmers and reduce the carbon footprint.



7 RECYCLING PROGRAM

We have a recycling program in which the majority of our waste is diverted from landfills. We compost or recycle almost all of our kitchen waste.



8 TRADE COFFEE BEANS

We only use fair trade coffee beans.



We will continue our focus on strong green practices in the future by sourcing more sustainable methods to run our kitchen and provide the best alternatives for our clients. In discussion now is the option to create a living roof at our kitchen being able to grow more of our own fresh produce onsite.